



NAME Tillingham Qvevri Orange 2019

ESTATE Tillingham,

Peasmarsh, East Sussex, UK

VINTAGE 2019

ALC 9.5% VOL GRAPE(S) 25% Bacchus

25% Müller Thurqau

25% Madeleine Angevine (MA)

25% Ortega

# TASTING NOTE

Pale golden orange colour, slightly hazy. Citrus peel, stone fruit and salinity on the nose, lead onto a zesty, vibrant palate, with layers of texture and a persistent finish.

Suitable for vegetarians / vegans: YES

# BACKGROUND/VINIFICATION

Each of the four varieties were crushed and destemmed (apart from the MA, which was not destemmed), the amount of skins varied from 100% in the Ortega and MA, down to 30% in the Müller and Bacchus. The time on skins varied anywhere from a month to four months, before pumping out the wine and pressing the skins. The wines then went into a mixture of old oak barrels and foudre for a further 4 months. Shortly before bottling the wine was blended in a stainless-steel tank, before bottling by gravity with a small sulphur addition.

# SHORT HISTORY

- Minimal sulphur added.
- Wild ferment.
- Zero filtration.
- Zero fining.

## **SERVING**

Store away from direct sunlight.

Drink now and over the next 5-10 years. Serving temperature 8-10 degrees Celsius.

## **TECHNICAL**

Free SO2: <10 ppm Total SO2: <20 ppm Acidity: 6.2 g/l

Residual sugar: 0 g/l

Bottles produced: 1866 bottles

Lot number: L-2019-11